



City of Albuquerque



Richard J. Berry, Mayor

Mary Lou Leonard, Director

BASIC FOOD SAFETY CLASS FOR FOOD INDUSTRY OPERATORS

The Basic Food Safety Training (BFST) is for individuals that are responsible for the operational maintenance, food preparation, storage, distribution or sales of food at restaurants, mobile units, hotels, cafeterias, hospitals, nursing homes, day care centers, and retail stores within Albuquerque.

All food industry employees involved in any aspect of food preparation, distribution, or sales are required to be knowledgeable in food safety standards to ensure that the food offered to the public is safe.

This course is intended to provide an introduction to food safety principles only and is not designed to provide food industry operators with all of the information required to meet all food safety standards and regulations.

Information about the next BFST course is provided below. Remember class size is limited to 30 people.

Cesar Chavez Community Center	7505 Kathryn, SE 87106 Phone 256-2680 (for directions to the center)	Contact Hal Senke at (505) 768-2632 to reserve a seat
TRAINING IN ENGLISH	DAY AND DATE OF TRAINING	SCHEDULE
BFST for all types of Food Service Facilities	Wednesday, October 19, 2011	2-4 pm Multipurpose Classroom